

EPICURO



ZINFANDEL

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSATO



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Primitivo (Zinfandel) for at least 85% and other varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon and Guyot.

SOIL

Composed of red earth rich in organic substances with medium texture.

WINEMAKING AND MATURATION

Made from bleeding technique after a short contact of the must on the skins. Vinification and fermentation in steel at controlled temperature, and maturation on the lees.

SENSORY ANALYSIS

Intense and bright pale pink. On the nose sensations of strawberry jelly, cherries and watermelon, then roses and aromatic herbs. Smooth and juicy in the mouth, fresh and tasty, with a long fruity persistence.

ALCOHOL

12,50%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

First courses of pasta with tomato or seafood sauce, tuna tartare, risotti, salmon, thai chicken with piri piri sauce, salads.

AWARDS

2020 › 97 points Luca Maroni
2019 › Gold Medal Berliner Wine Trophy
› Gold Medal Mundus Vini
› 97 points Luca Maroni
2018 › 96 points Luca Maroni

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